



Provençal Green Beans

Serves 6

Source: Sweet Basil, Garlic, Tomatoes, and Chives by Diana Shaw

- 1 lb. slim green beans
- 2 scallions, minced (white & green parts)
- 2 tablespoons extra virgin olive oil
- 2 tablespoons lemon juice
- 1 garlic clove, minced
- 1 large ripe tomato, peeled, seeded, drained and chopped
- ¼ cup fresh parsley, chopped
- 2 tablespoons pine nuts, toasted
- Kosher salt and freshly ground pepper to taste

Snap end off the beans. Bring enough lightly salted water to cover the beans to a boil in a large saucepan, and toss in the beans. Cook until just crisp, 4 to 6 minutes. Remove the beans from the water with a slotted spoon and place in a deep bowl. In a mixing bowl, combine the scallions, olive oil, lemon juice, garlic, tomato, parsley, pine nuts, and salt and pepper. Pour over the beans and toss well. Let sit at least 10 minutes, tossing several times before serving, or refrigerate and serve chilled.

Notes

If making this dish ahead of time and chilling, reserve the lemon juice separately and add just before serving to avoid discoloration of the beans.